

ABOUT US

LUBIGEL LLP was born out of the acquisition of the erstwhile Lubrizol Corporation's Hydrocolloid division along with the team, that was established in 1997. Today Lubigel is a pioneer and the largest producer of native and modified Cassia Gum Powder in the world. The company has been delighting its customers of food, feed and other industries with high quality consistent products that are produced out of state-of-the-art facilities located in the state of Gujarat, India. A strong collaboration with our German partners, Focus Ingredients, has enabled the company to put a lot of thrust on R&D, Technology, Application, Marketing and Distribution side.

Our strong leadership position and commitment to quality has earned flagship certifications in ISO 22000, Halal, Kosher and FSSAI.

A combined experience of Lubigel and Focus Ingredients in Hydrocolloids Manufacturing, Chemistry, Application Science, R&D, Worldwide Distribution and a Wide Customer Reach has enabled company to position itself as a reliable supplier and partner of repute.

Lubigel is committed to operate and grow its business in a socially responsible way. Our vision is to grow our business whilst reducing the environmental impact and increasing our positive social impact.

- ✓ **Manufacturer**
- ✓ **Supplier**
- ✓ **Exporter**
- ✓ **Partner**



Improving **TEXTURE** of Life

Food Grade (E427 / 1f499) Cassia Gum
Feed Grade Cassia Gum
Blend Grade Cassia Gum
Technical Grade Cassia Gum



FSSC 22000

HACCP

HALAL

KOSHER

FSSAI

NON-GMO

VEGETARIAN

VEGAN

Manufactured By:

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Manufacturer
Supplier
Exporter
Partner



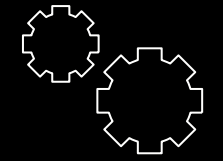
Cassia Gum that work for you

BRINGING AN EFFICIENT AND COST-EFFECTIVE THICKENER AND GELLING AGENT

What is Cassia Gum powder?

Cassia Gum is a high molecular weight polysaccharide composed of galactomannans; the mannose:galactose ratio is about 5:1, which is produced from the endosperms of seeds of Cassia Tora L. / Cassia obtusifolia L., and is a wild crop that grows in most parts of central India as a weed. It is a natural ingredient which is used as thickener, moisture retention agent, stabilizer, emulsifier and texturizing agent in dairy products, meat products, poultry products, pet food, personal care and pharmaceutical products.

Lubigel has been producing various grades of superior quality cassia gum powder under its Casigel™ range. Our products are hot water soluble and requires heating to fully solubilize and reach full viscosity in aqueous solutions. Our product combined with other hydrocolloids such as Carrageenan or Xanthan gum, will synergistically form superior gels, which acts as a good replacement solution for expensive Locust Bean gum and Konjac gum. It also acts as a partial replacement for expensive Carrageenan.



CUSTOM SOLUTIONS

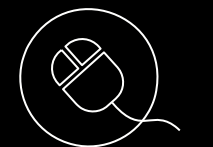
Distinct grades of Cassia Gum powder are offered to suit varied applications. Our Casigel range Blend and Technical grade Cassia gum are designed as per customer needs for the optimum product performance.



REGULATORY INFORMATION

Cassia Gum is approved due to its wide regulatory acceptance.

- ✓ EU (E427 / 1f499)
- ✓ Japan
- ✓ Korea
- ✓ USA
- ✓ Russia
- ✓ Latin America
- ✓ Canada



PLACE AN INQUIRY

For more information about our Company, Products, Application, Samples, Specifications, MSDS and other Regulatory information, please contact us at the address mentioned overleaf. We are happy to assist you 😊.

OUR FINEST Casigel™ RANGE OF CASSIA GUM POWDERS

• FOOD GRADE (E427 / 1f499) CASSIA GUM

- CASIGEL FG

• FEED GRADE CASSIA GUM

- CASIGEL CS
- CASIGEL CS HP
- CASIGEL CS HP 150

• BLEND GRADE CASSIA GUM

- CASIGEL BG

• TECHNICAL GRADE CASSIA GUM

- CASIGEL CS LG T1
- CASIGEL CS LG T2

alternative solutions for your product formulation

OUR EXPERTS WHO PROVIDE A TOTAL END TO END SOLUTION.

FOOD GRADE CASSIA GUM

Our food grade Cassia gum is the most preferred natural ingredient for various food applications. It comprises of 75% polysaccharides by weight and this makes it highly soluble in hot water to form superior gels when combined with Kappa Carrageenan / Xanthan gum. This excellent synergy gives a better texture and stability to the finished products. It also enables a good cost savings as it allows a partial replacement of expensive Carrageenan in Carrageenan based food formulations. Likewise, it enables good cost savings as one could easily replace very expensive Locust Bean gum and Konjac gum in their food formulations. Our food grade Cassia gum (E427) has found a prominent place in a number of food applications as a thickener, moisture retention agent, stabilizer, emulsifier and texturizing agent in dairy products, meat products, poultry products and pet food products (1f499 in Europe).

FEED GRADE CASSIA GUM

Our feed grade Cassia gum is best in class natural ingredient for pet food application outside Europe. As it has good synergy with Kappa Carrageenan / Xanthan gum, it is used as an emulsifying, stabilizing, thickening and gelling agent. It enables similar cost savings in pet food formulations too.

COMPARISON AND SUPERIORITY OF CASSIA GUM OVER OTHER GUMS

	Guar Gum	Tara Gum	Locust Bean Gum	Cassia Gum
Mannose to Galactose ratio	2:1	3:1	4:1	5-8:1
Complete Hydration at	20 °C 68 °F	30 - 40 °C 86 - 104 °F	70 - 90 °C 158 - 194 °F	75 - 90 °C 167 - 194 °F
Viscosity (20°C)	3000 – 5000	2500 – 5000	1000 – 2000	300 - 800
Synergy with Kappa Carrageenan	No	Elastic & Soft gel	Elastic gel	Firm & Thermoplastic gel
Synergy with Xanthan gum	No	Soft gel	Elastic gel	Firm & Viscoelastic gel

PACKAGING, STORAGE AND SHELF LIFE

- 25 kg / 20 kg Paper bags with liner inside / 900 kg Jumbo bags
- Packaging can also be done as per customer requirement
- Store in dry cool place at ambient temperature and away from direct light
- Shelf life is 24 months from the date of production

QUALITY CONTROL

- Advanced in-house lab and the support of Focus labs, Germany



Cassia Pod



Cassia Seed



Cassia Split



Cassia Powder